Safe food production in Greenland

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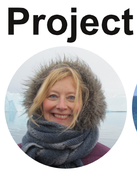
Project leaders, Research Group for Analytical and Predictive Microbiology, DTU National Food Institute




Lisbeth Truelstrup Hansen, Professor

Paw Dalgaard, Professor

Project partners: Aarhus University; Arctic Technology Centre (ARTEK), DTU; Greenland Institute of Natural Ressources; Maki Seaweed Greenland; Royal Greenland A/S

Annemette Hvitved, PhD student

Development of strategies for efficient water usage for production of safe fresh and ready-to-eat seafood products in remote communities

Hanne Aarslev Jensen, MSc Food Technology

Development of a quantitative PCR method with propidium monoazide for detection of surviving bacteria following water disinfection treatments

Jonas Steenholdt Sørensen, Industrial PhD student

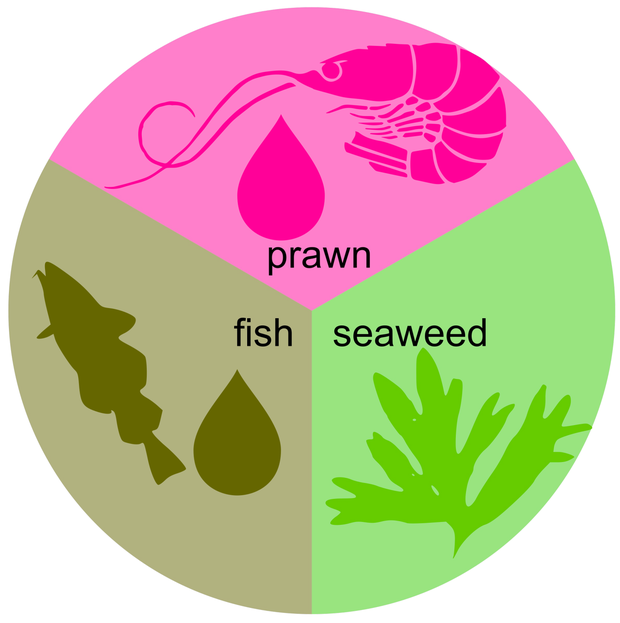
Nuutaq: New concept for production of cod in Greenland - Best-practice with focus on quality and sustainability

Oliver Ørnfeld-Jensen, B. Eng. Food Safety and Quality

Microbiological quality of refreshed cod - effect of glazing with postal- or seawater

Trine Rønning and Antti Hännienen, MSc AQ Food

Development and evaluation of salt reduced seafood products containing alternative types of preservation



Katharina Johanna Kreissig, PhD student

Greenland seaweeds for human consumption

Gia Lundblad, Klara Lentz, Daniel Bech Rasmussen, B. Eng. Arctic Technology

Wastewater and seaweed

Katrin í Ólavsstovu Midjord and Christina Johanneson, MSc Biotechnology

Water activity in seaweed from Greenland